



Apple Cake

2 eggs, separated
2 cups sugar
¼ cup milk
½ cup + 2 TBS vegetable oil
2 tsp vanilla
2 cups flour
2 tsp baking soda
2 tsp cinnamon
1 tsp salt
4 cups peeled, chopped red apples

- Preheat oven to 350 degrees.
- Prep a cake pan by buttering well.
- Beat egg whites until stiff. Set aside.
- In a bowl, whisk together the egg yolks, sugar, milk, oil and vanilla.
- In another bowl, whisk together the flour, baking soda, cinnamon and salt.
- Combine the dry and wet ingredients well. Add the apples and mix well.
- Fold in the egg whites. Pour batter into cake pan and place in oven.
- Bake for 50 to 60 minutes until a cake pick comes out clean.
- Cool cake completely and frost with cream cheese frosting.

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